

AMENDMENTS TO THE SPECIFICATION

Please amend the specification as follows:

[0015] Figure 6 is a chart showing the time-temperature profile for processing the reworks in accordance with the present invention[[:]].

[0022] The following example is an illustration of the manner in which the present invention is carried out. As long as the proportions remain relatively stable, smaller or larger batches of the reprocessing batter and fresh ingredients may be produced. A typical dough without the addition of the reprocessed batter would generally include approximately 100 pounds of flour, twelve pounds of sugar, one-half pound of salt, three pounds of yeast, and 50 pounds of water. In accordance with the present invention, a dough mixture for creating baked goods includes about 30% to 55% fresh ingredients and about 45% to about 70% reprocessed batter. The reprocessing batter is used in place of the water. Specifically, a dough may include 100 pounds of flour, twelve pounds of sugar, one-half pound of salt, 3 pounds of yeast, and 150 pounds of the reprocessed batter. Since the reprocessed batter is formulated using approximately 250 pounds of original rework, 150 pounds of water and approximately twenty pounds of catalyst, 150 pounds of reprocessed batter includes approximately 50 pounds of water.

[0028] With reference again to Figure 2, once the reprocessing batter is processed to an acceptable specific gravity, a pump 56 pumps the reprocessed batter to a heat exchanger 58. A valve 60 is placed in line between pump 56 and heat exchanger 58 to control the flow of the reprocessing batter. The heat exchanger 58 is preferably a glycol-type ~~devices~~ device which removes the heat from the reprocessed batter in a continuous and controlled manner. The pump 56, heat exchanger 58 and valve 60 are controlled by a controller 62 to ensure that the heat transfer from the reprocessed batter is at the desired rate. With reference to Figure 6, the heat removal from the reprocessed batter is preferably a generally linear reduction from the temperature of the hot water down to a temperature of approximately 40 to 50 degrees Fahrenheit in a time interval of approximately 30 minutes. The discharge of heat exchanger 58 is coupled to an acceptable storage unit 64. A valve 66 may be used between heat exchanger 58 and storage unit 64 to control the flow of the reprocessing batter. Once in the storage unit 64, the reprocessed batter is held at the approximately 40 degrees Fahrenheit for further use in the process.

[0029] When needed, the reprocessed batter is removed from the storage unit 64 and transported to a mixer to produce a new batter. The reprocessed batter need merely be pumped from the storage unit 64 since it still maintains a specific gravity between 0.80 and 0.90. As such, ~~continues~~ continuous rework fermentation system 40 is a self-contained module that may be readily incorporated into an existing facility. Due to the fact that the reprocessed batter is in a slurry, a pump 56 may be used to move the reprocessed batter from unit to unit as opposed to a manual movement in a trough or other container by human power or a conveyor system. As presently preferred, pump 56

is a positive displacement with stainless steel wheels. Such positive displacement pump minimizes any cavitation problems which might arise during pumping or the reprocessing batter.

[0030] In accordance with the present invention, the rework 22 may be reused at a very high rate in a new batter. This being the case, the cost of producing laminated dough may be significantly reduced by the saving of such reworks 22. Furthermore, the time needed to move from the mixing stage 14 to the final processing stage 18 is greatly reduced by the use of the reprocessed batter. The reduction of fermentation period of approximately 12-24 hours to a fermentation period of approximately 4-6 hours or less as required by a specific application also includes a dramatic decrease in production costs and an increase in production speed. Furthermore, the creation of a reprocessing batter ~~with~~ has a specific gravity preferably no less than 0.40, and even after being stored preferably not greater than 1.0, allows the reprocessing batter to be pumped from unit to unit. This allows for the increased ability of fully automating the system of creating a reprocessing batter. This advantage also decreases the time and human labor required in the reuse of rework. Additionally, the consistency of the reprocessing batter is nearly the same from batch to batch using the presently disclosed method. Therefore, the discretion and possible mistakes or errors of the baker would be eliminated by the use of the presently disclosed catalyst and method.

The following listing of claims will replace all prior versions and listings of claims in the application.

LISTING OF CLAIMS

Claims 1-22 (Cancelled)

23. (Previously Presented) A dough mixture for creating baked goods comprising about 30% to 55% fresh ingredients and about 45% to 70% reprocessed batter.

24. (Previously Presented) The dough mixture of claim 23, wherein said fresh ingredients comprise flour, sugar, salt, and yeast.

25. (Previously Presented) The dough mixture of claim 24, wherein said reprocessed batter comprises a catalyst, water, and a rework dough.

26. (Previously Presented) The dough mixture of claim 25, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine, and 8-12% of flour by weight.

27. (Previously Presented) The dough mixture of claim 25 wherein said catalyst comprises about 85-90% of sugar by weight, about 9-14% of wheat gluten by weight and about 1% of enzyme by weight.

28. (Previously Presented) The dough mixture of claim 27 wherein said sugar comprises about 75% sucrose by weight and about 25% dextrose by weight.

29. (Previously Presented) The dough mixture of claim 27 wherein said enzyme comprises L-cystine.

30. (Previously Presented) A dough mixture comprising:
a fresh dough having a fresh flour content and a fresh yeast content; and
a reprocessed batter including a rework dough having a rework flour content and a rework yeast content mixed with a catalyst and water in an amount such that substantially all of said rework yeast content is naturally expired;
wherein said reprocessed batter exceeds 15% by weight of a total weight of the dough.

31. (Previously Presented) The dough mixture of claim 30 wherein said percentage of said reprocessed batter is about 45% to about 70% of said total weight of the dough.

32. (Previously Presented) The dough mixture of claim 30 wherein said catalyst comprises about 85-90% of sugar by weight, about 9-14% of wheat gluten by weight and about 1% of enzyme by weight.

33. (Previously Presented) The dough mixture of claim 32 wherein said sugar comprises about 75% sucrose by weight and about 25% dextrose by weight.

34. (Previously Presented) The dough mixture of claim 32 wherein said enzyme comprises L-cystine.

35. (Previously Presented) The dough mixture of claim 32 wherein said catalyst further comprises a carrier.

36. (Previously Presented) The dough mixture of claim 35 wherein said carrier is selected from the group consisting of flour and soy.

37. (Previously Presented) The dough mixture of claim 30 wherein said reprocessed batter further comprises about 58-62% of said rework dough, about 33-38% water, and about 3-6% of said catalyst.

38. (Previously Presented) A dough mixture comprising about 40 parts flour, about 33 parts rework dough, about 20 parts water, about 3 parts catalyst and about 1 part yeast.

39. (Currently Amended) The dough mixture of claim 38 wherein said catalyst comprises ~~about~~ about 90 parts sugar, about 9 parts wheat gluten and about 1 part enzyme.

40. (Previously Presented) The dough mixture of claim 39 wherein said sugar comprises about 3 parts sucrose and about 1 part dextrose.

41. (Previously Presented) The dough mixture of claim 39 wherein said enzyme comprises L-cystine.

42. (Previously Presented) The dough mixture of claim 39 wherein said catalyst further comprises a carrier.

43. (Previously Presented) The dough mixture of claim 42 wherein said carrier is selected from the group consisting of flour and soy.

44. (Previously Presented) The dough mixture of claim 38 wherein said water comprises at least 30% of the dough mixture by weight.

45. (Previously Presented) A reprocessed batter comprising about 58-62% of a rework dough including a rework flour content and a rework yeast content, about 33-38% water, and about 3-6% of a catalyst for naturally expiring substantially all of said rework yeast content.

46. (Previously Presented) The reprocessed batter of claim 45 further comprising about 60% of said rework dough, about 36% of said water, and about 4% of said catalyst.

47. (Previously Presented) The reprocessed batter of claim 45 wherein said catalyst comprises about 85-90% of sugar by weight, about 9-14% of wheat gluten by weight and about 1% of enzyme by weight.

48. (Previously Presented) The reprocessed batter of claim 47 wherein said sugar comprises about 75% sucrose by weight and about 25% dextrose by weight.

49. (Previously Presented) The dough mixture of claim 47 wherein said enzyme comprises L-cystine.

50. (Previously Presented) The reprocessed batter of claim 47 wherein said catalyst further comprises a carrier.

51. (Previously Presented) The reprocessed batter of claim 50 wherein said carrier is selected from the group consisting of flour and soy.